

Diane C. Glanke
3431 Lakeside View Dr., #2B
Falls Church, VA 22041

6800 '99 AUG 20 A10:11

August 16, 1999

DOCKETS MANAGEMENT BRANCH (HFA-305)
FOOD AND DRUG ADMINISTRATION
5630 Fishers Lane, Room 1061
Rockville, MD 20852

Re: Docket numbers:

98N-1230

96P-0418

97P-0197

Each year the US Egg industry force molts—intentionally starves for up to 14 days—millions of hens to manipulate egg production. Forced molting is so stressful it destroys the hens' immune system, predisposing the birds and their eggs to salmonella poison. The US Dept of Agriculture's Food Safety & Inspection Service (FSIS) stated:

"FSIS recognizes that public health concerns are raised by highly stressful forced molting practices. For example, extended starvation and water deprivation practices lead to increased shedding of *Salmonella enteritidis* (Se) by laying hens subjected to these practices."

The FDA has jurisdiction to ban farm practices that injure human health. Therefore, the FDA should ban the practice of forced molting because forced molting has been scientifically shown to promote disease by destroying the starving hens' immune system. Forced molting of laying hens is the primary cause of infectious diseases in hens, eggs, and consumers of eggs.

The FDA was petitioned in April 1998 to ban forced molting. This petition should be granted without further delay. Putting bacteria warning labels on egg cartons and regulating refrigeration temperatures is not enough to ensure human safety.

Sincerely,

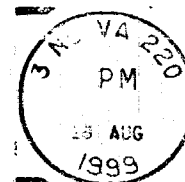
Diane Glanke

96P-0418

C304



Diane C. Glanke
3431 Lakeside View Dr # 2B
Falls Church, VA 22041-2454



DOCKETS MGMT BRANCH (HFA-305)
FDA
5630 Fishers Lane, Rm. 1061
Rockville, MD 20852

20857/0001



CROSS FILE SHEET

File Number:

98N-1230/ C304

See File Number:

97P-0197/ C305

96P-0418/ C304